

What is claimed is:

Claims 1 - 4 cancelled.

- 5 5. (New) A method of making raw sausage, comprising the steps of:  
providing diminuted raw sausage meat;  
adding to the diminuted raw sausage meat in uniform distribution from  
about 4 mg to about 25 mg per kilogram of raw sausage meat a material  
selected from the group consisting of folic acid and folate.
- 10 6. (New) The method of claim 5, further comprising the step of adding  
spice to the diminuted raw sausage meat.
7. (New) The method of claim 6, wherein the spice comprises at least  
15 one of ground black pepper and shredded black pepper.
8. (New) The method of claim 6, wherein the material is added in a  
substantially uniform distribution during the step of adding spice.
- 20 9. (New) The method of claim 8, wherein the raw sausage meat  
comprises, beef, pork and pork fat.
10. (New) The method of claim 9, further comprising the step of forming  
sausages by filling the sausage meat, spice and material into sausage  
25 casings.
11. (New) The method of claim 10, further comprising the step of washing  
the sausages in water.
- 30 12. (New) The method of claim 11, further comprising the step of treating  
the exterior of the sausage with edible mold dissolved in water.

13. (New) The method of claim 12, further comprising the step of storing the sausage for a predetermined time at a predetermined relative humidity and temperature.

5 14. (New) The method of claim 12, wherein the predetermined time is about 21 days.

15. (New) The method of claim 14, wherein the sausage is stored for an initial three days at a relative humidity of about 93 % and a temperature of 23  
10 °C.

16. (New) The method of claim 15, wherein the sausage stored for an additional two days at a relative humidity of about 88 % and temperature of 22 °C.

15 17. (New) The method of claim 16, wherein the sausage is thereafter stored at a relative humidity of about 74 % and a temperature of about 13 °C.

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